

SOUP

LENTIL SHORBAT (V) 8.50

a rustic warm soup made from crushed lentil and cumin in hearty vegetable stock, garnished with crispy pita bread and lemon

SALADS

TABOULEH (V) 10.50 / 16.50

a light, uplifting salad of fine fresh parsley, burghul, onion and tomato salad with fresh lemon juice and extra virgin olive oil dressing



FATTOUSH (V) 9.50 / 16.50

refreshing cucumber, romaine lettuce, diced tomato and fresh mint with a dressing of freshly squeezed lemon juice and extra virgin olive oil, garnished with pita croutons

FETA CHEESE SALAD (V) 9.50 / 16.50

a vibrant medley of crunchy mixed romaine lettuce, cucumber, tomato and marinated feta cheese with dressing of extra virgin olive oil and freshly squeezed lemon juice garnished with olives

COLD MEZZEH



MIXED COLD MEZZEH (V) 24.00

a colorful array of our homemade dips; hummus, moutabel, mohammarah, babaganoush and tabouleh, served with pita bread



MIXED HOT MEZZEH 24.00

a combination of falafel, cheese borek, spinach borek, sambousek and kibbeh (2 pieces each)

GARLIC SPINACH (HINDBEH BIEL ZIET) (V) 14.50

sautéed spinach with aromatic garlic and extra virgin olive oil, garnished with yoghurt and crispy onion

ZEITOUN (V) 6.00

Lebanese pickled green olives

SHANKLISH (V) 14.00

aged cheese with herbs, onion, fresh parsley and tomato with a sprinkle of extra virgin olive oil

KAZBAR RECOMMENDS



Prices are subject to 10% Service Charge and 7% GST



HUMMUS (V) 8.00 / 14.00

fine ground chickpeas with tahini sauce, garlic and lemon juice and extra virgin olive oil

HUMMUS BIL LAHME 10.50 / 16.50

the classic hummus topped with minced lamb, pine nuts and extra virgin olive oil

HUMMUS BEIRUTY (V) 9.50 / 15.50

the classic hummus mixed with fine fresh tomato, green chili, parsley, pickled cucumber, cumin and extra virgin olive oil

LABNEH (V) 9.50 / 15.50

light dip made out of yoghurt mixed with garlic, a hint of mint and topped with extra virgin olive oil

MOUTABEL (V) 8.50 / 14.50

smoked eggplant with tahini, garlic and lemon juice garnished with fresh pomegranate seeds and extra virgin olive oil



BABAGHANOUSH (V) 8.50 / 14.50

chargrilled eggplant, fresh tomato, capsicum, onion, garlic, parsley garnished with fresh pomegranate seeds, pomegranate sauce and extra virgin olive oil

MOHAMMARA (V) 8.00 / 14.00

roasted cashew nuts, harissa (spicy chili paste) and a touch of cumin and extra virgin olive oil

MINT & CUCUMBER YOGHURT (V) 14.50

greek yoghurt seasoned with dry mint, walnuts, fresh cucumber and a drizzle of extra virgin olive oil

SELECTION OF BREAD

GARLIC BREAD (V) 5.50

Arabic bread baked with garlic and sesame seeds

ZAATAR BREAD (V) 5.50

Arabic bread baked with zaatar (Lebanese oregano) and extra virgin olive oil

SPICY BREAD (V) 5.50

Arabic bread baked with harissa, onion and parsley

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HOT MEZZEH

CHEESE BOREK (ROKAKAT JEBNEH) (V) 14.50

marinated feta and mozzarella cheese with herbs wrapped in pastry - 9pcs



FALAFEL (V) 15.00

chickpea and coriander patties served with tahini sauce - 6pcs

SPINACH BOREK (FATAYER) (V) 14.50

unique mix of spinach, onion and freshly roasted pine nuts marinated with zesty sumac (Arabic paprika), lemon juice and extra virgin olive oil wrapped in pastry -5pcs

FOUL MODAMAS (V) 14.00

slowly cooked fava beans and chickpeas laced with garlic and lemon garnished with fresh tomato, onion and a drizzle of extra virgin olive oil

SPICY CALAMARI 15.00

deep fried calamari marinated in a spicy Mediterranean sauce served with homemade harissa mayo

SAMBOUSEK 14.50

minced lamb marinated in yoghurt cooked in sumac mixed with onion and pine nuts, wrapped in homemade pastry - 5pcs

ARAYES 16.50

minced lamb marinated with special seasoning spread in Lebanese bread and charcoal grilled served with mint yoghurt

LAMB MERGUEZ 18.50

spicy grilled lamb sausages served with pomegranate molasses - 8pcs

KIBBEH 16.00

croquette of ground lamb meat and crushed wheat stuffed with pine nuts and minced lamb - 5pcs



CHICKEN WINGS (JAWANEH) 16.00

arab style marinated chicken wings charcoal grilled to perfection served with homemade harissa - 8pcs



BATATA HARRAH (V) 14.00

potato wedges seasoned with garlic, harissa and lemon juice

ZAATAR CHIPS (V) 8.00

corn chips sprinkled with zaatar (Lebanese oregano) served with daqous (fresh tomato salsa)

FRENCH FRIES BASKET (V) 8.50

served with homemade harissa mayo

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PITA BREAD WRAPS

served with French fries and salad

MINCED CHICKEN KOFTA KEBAB 21.00

spread of garlic sauce, lettuce and fresh tomato

MINCED LAMB KOFTA KEBAB 21.00

spread of hummus, onion and parsley, fresh tomato and lettuce

SHISH TAOUK 21.00

spread of garlic sauce, lettuce and fresh tomato

FALAFEL (V) 21.00

spread of tahini (sesame sauce), lettuce, fresh tomato, cucumber pickle, onion and parsley

KAZBAR SPECIALS

MIXED GRILL PLATTER 44.00

the ultimate meat platter - 2 lamb chops, shish taouk, shish kebab, lamb and chicken kofta kebabs served with homemade condiments harissa, pickled cucumber and garlic sauce

LAMB CHOPS 31.00

our famous NZ lamb chops served with rice and condiments - 3pcs



ROAST OUZI LAMB (15MIN) 30.00

tenderly roasted lamb shank served with Arabic rice, cashew nuts and yoghurt sauce

COUSCOUS ROYALE (15MIN) 33.00

tender lamb shank, marinated grilled chicken and spicy lamb sausages, served on a bed of semolina with vegetable stew and homemade harissa

FISH AND PRAWN TAHINI TAJIN 35.00

grilled fish and prawns served with tahini sauce, garnished with golden crispy onion and pine nuts

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CHARCOAL- GRILLED

SHISH TAOUK 23.00

grilled marinated chicken cubes on skewers served with saffron rice, grilled vegetables, babas and spicy bread

JOOJEH KEBAB (Iranian Style) 24.00

grilled chicken cubes marinated in saffron and lemon juice served with saffron rice, grilled vegetables, babas and spicy bread

LAMB KABAB KISHKASH 26.00

grilled minced Australian lamb served on a bed of tomato sauce garnished with onion and parsley

SHISH KEBAB 25.00

grilled Australian lamb cubes marinated in Middle Eastern spices served with saffron rice, grilled vegetables, babas and spicy bread

KOFTA KEBAB 25.00

grilled minced Australian lamb flavored with spices served with saffron rice, grilled vegetables, babas and spicy bread

KOFTA DIJAJ 23.00

grilled minced spiced chicken served with saffron rice, grilled vegetables, babas and spicy bread

MIX KOFTA KEBAB 24.00

grilled minced Australian lamb and chicken flavored with served with saffron rice, grilled vegetables, babas and spicy bread

MIXED SKEWERS 24.00

two of your favourites, half skewer shish kebab and half shish taouk served with saffron rice, grilled vegetables, babas and spicy bread

SEAFOOD

PRAWN KEBAB 33.00

spicy prawns, chargrilled to perfection, served with garlic spinach -8pcs

SEAFOOD KEBAB 33.00

Lebanese style marinated fish and prawns charcoal grilled and served with garlic spinach

FISH AND PRAWNS HARRAH 35.00

grilled fish and prawns in a spicy tomato sauce and garnished with crispy onion

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VEGETARIAN COURSES

ARTICHOKE STEW (V) 22.00

artichoke hearts slow cooked with carrots, green peas and coriander served with vermicelli rice and salad

MOUSAKA (V) 21.00

oven baked, luscious layers of aubergine, potato, capsicum and onion in a middle eastern tomato sauce with mozzarella gratin

COUSCOUS KHOTHAR (V) 23.00

a healthy serving of semolina (crushed wheat) and a vegetable stew with homemade harrisa



POTATO AND CAULIFLOWER STEW (V) 21.00

hearty potato and cauliflower cooked with tomato, onion, garlic and coriander and aromatic spices served with vermicelli rice and salad

TRADITIONAL STEWS

MOUSAKA (15MIN) 22.00

oven baked layers of ground lamb, aubergine, potato and capsicum in a middle eastern herbed tomato sauce with mozzarella gratin



SHIEK AL MAHSHI 23.00

stuffed eggplant with minced lamb cooked in tomato sauce served with vermicelli rice and salad

BAZALLEH STEW 23.00

green peas, tomato and carrots slow cooked with sautéed beef and Lebanese spices served with vermicelli rice and salad

BEEF SPINACH STEW 23.00

sautéed beef and spinach with garlic and coriander in clear sauce served with vermicelli rice and salad

CHICKEN DAWOOD BASHA 22.00

chicken meatballs cooked in tomato sauce, capsicums and pine nuts served with vermicelli rice and salad

CHICKEN POTATO WITH LEMON 22.00

marinated chicken leg cooked with potatoes, garlic and lemon garnished with coriander served with vermicelli rice and salad

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SIDE DISHES & HOMEMADE CONDIMENTS

SAFFRON RICE (V) 5.50

VERMICELLI RICE(V) 5.00

OUZI RICE 7.00

fragrant rice cooked with lamb

YOGURT (V) 2.50

fresh Greek yoghurt sauce

HARRISA (V) 1.00

homemade spicy sauce

HARRISA MAYO 1.00

GARLIC SAUCE 1.00

SET OF CONDIMENTS (V) 2.00

harissa, harissa mayo, garlic sauce and pickled cucumber

EXTRA PITA BREAD BASKET (V) 2.30

DESSERT

 **UM ALI (Mother of Ali) (V)** 12.00

*sweet pastry soaked in rose water, sugar and fresh milk,
garnished with pistachio*

 **MUHALABIYA (V)** 8.50

rose water and pistachio pudding

NAMOURA ICE CREAM (V) 14.00

baked sweet semolina and coconut cake served with ice cream

BAKLAWA (V) 16.50 -5 pcs

layered phylo pastry stuffed with mixed nuts and covered with syrup

ARTISAN MIDDLE EASTERN ICE CREAM (V) 13.00

choice of 2 flavours: saffron, dates or pistachio

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